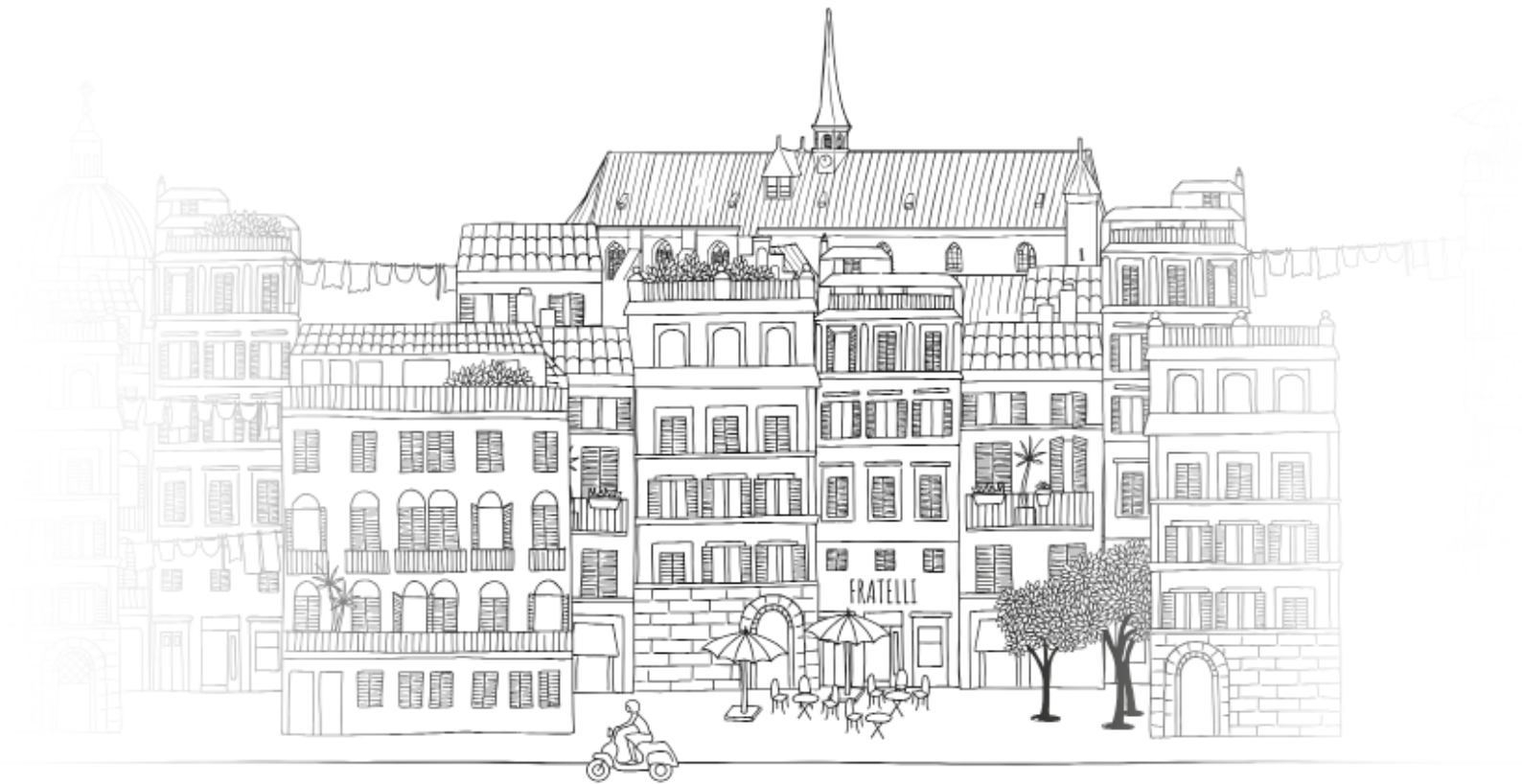


Fratelli

MENU



FRATELLI = BROTHERS

Ristorante Fratelli was created by brothers Armend & Labinot
A dream of an authentic and innovative Italian restaurant,
where all food is made from scratch.

Our skilled waiters guide you through carefully selected Italian specialties,
prepared with local and Italian ingredients of the highest quality.

Benvenuti a Fratelli

GENERAL INFORMATION

Vegetarian, vegan or gluten-sensitive?
Ask your waiter and we can guide you safely through our menu.

🌿 = vegetarian dish 🌶️ = very spicy

COCKTAILS

Aperol Spritz 85,-
Orangeliquer, Prosecco og Clubsoda

HUGO Spritz 85,-
Elderflowerliquer, Prosecco, Mint og Clubsoda

Campari Spritz 85,-
Campari, Prosecco og Clubsoda

Limoncello Spritz 85,-
Limoncello, Prosecco og Clubsoda

Espresso Martini 85,-
Vodka, Kahlua og Espresso

Gin & Tonic 85,-
Gin og Fevertree Mediterranean Tonic.

Gin Hass 85,-
Gin, Lemonsoda og Mangosirup.

Dark N Stormy 85,-
Rhum, Lime, Gingerbeer & Bitters

Tom Collins 85,-
Gin, Sugarcanesyruup, Lime & Clubsoda.

Cuba Libré 85,-
Rhum, Lime & Coca Cola

ALCOHOL-FREE COCKTAILS

Alkoholfri Gin & Tonic 75,-
Tanqueray 0,0 % og Fevertree Mediterranean Tonic.

SODA & WATER

Coca Cola, Coca Cola Zero, Fanta, Sprite Zero or Lemon 33 cl. 39.- // 50 cl. 59.-

Juice from Ryesminde: elderflower, apple juice or lemon lemonade 33 cl. 39.- // 50 cl. 59.-

Ice tea 33 cl. 39.- // 50 cl. 59.-

Carafe of water without soda 100 cl. 39.- // with soda 100 cl. 69.-

DRAFT BEER

6,5 % Grimbergen Double Ambré 38 cl. 69.- // 50 cl. 79,-

6,0 % Fratelli Special IPA 38 cl. 69.- // 50 cl. 79,-

5,0 % Kronenburg blanc 38 cl. 69.- // 50 cl. 79,-

4,8 % Tuborg Classic 38 cl. 59.- // 50 cl. 69,-

4,8% Carlsberg Pilsner 38 cl. 59.- // 50 cl. 69,-

0,4 % Brooklyn special effect (Bottle) . 33 cl. 65,-

WHITE WINES



Bobl Giall' Oro Prosecco75.- | 329.-

11,0 % Ruggeri SPA, Valdobbiadene.
Sparkling freshness from the heart of Valdobbiadene. Aromas of green apples, citrus and white flowers. Light sweetness from the grape and an elegant mousse

Rosé Cantonovo Primitivo75.- | 329.-

13,0 % Coppi Vini, Puglia.
Summer in the glass from sunny Puglia. Aromas of strawberries, rhubarb and fresh cherries.

White Guiscargo Falanghina75.- | 349.-

13,0 % Coppi Vini, Puglia.
Elegant and fresh white wine from Puglia with mineral notes, white stone fruit and citrus.

Hvid Meridiano Chardonnay.75.- | 349.-

14,0 % Cantine Ricchi, Monzambano.
Warm notes of ripe pineapple, butter, and citrus. Barrel aging adds vanilla and cedarwood.

White Enosi Riesling & Sauvignon 89.- | 399.-

13,5 % Baron Di Pauli, Syd Tirol, Alto Adige
Two grape varieties, two souls. es. Riesling provides purity and elegance, while Sauvignon contributes depth and exotic excitement. Lively, salty, mineral and floral.



RED WINES



Red Don Antonio Primitivo75.- | 349.-

14,0 % Coppi Vini, Puglia.
Full-bodied and fruity red wine from the heart of Puglia. The grapes are harvested in the coolest part of the Bari district, where the long ripening period gives a fresher acidity and deeper aroma. The aroma offers fresh red berries, and the taste is round, vinous and soft - but with a wilder, more intense character than typical for the grape.

Red Saltner Pinot Nero89.- | 399.-

13,0 % Kellerei Kaltern, Alto Adige, Syd Tirol.
Elegant mountain wine from Alto Adige with finesse and lightness. Aromas of wild strawberries, dried roses and a touch of herbs. Silky structure, fine acidity and mineral freshness in the finish – Pinot Noir in northern Italy.

Red Croce Chianti Classico Riserva . . 89.- | 399.-

14,0 % Cantine Terrebianca, Toscana.
The scent of ripe cherries, lavender and dusty country roads – like a warm wind through the hills around Siena. A wine with both pride and finesse and a noble bite in the finish that calls for food.

Red Valpolicella Superiore89.- | 399.-

15,0 % Cantine Morini, Marano, Valpolicella.
An overwhelmingly powerful wine. Extremely low yields and late harvest give a concentrated, almost Amarone-like fullness. The aromas are full of dark cherries, dried flowers and spicy forest floor.

THE SWEET ONES

Port Colheita(9 cl) 89.- | 699.-

20,0 % Dal'va, Valdobbiadene.
Silky and complex port with notes of dark berries, orange peel, sweet tobacco and roasted nuts.

Moscato Le Cime.(9 cl) 89.- | 399.-

14,5 % Cantine Ricchi. Monzambano, Lombardiet.
Carnation, lychee and rose petals. Deeply concentrated with ripe fruit, Mediterranean herbs and a spicy aftertaste.

CHEF ´S SELECTION

2. Stjernes kud 195,-
Breaded fish fillet on toast, smoked salmon,
shrimp, fresh salad and dressing

3. Pariserbøf 195,-
Beef patty on toast, fresh salad, onion, beetroot,
horseradish, capers and egg yolk

4. Moules frites 185,-
Steamed mussels with herbs, Pernod sauce
and fries

5. Fish and Chips 195,-
Fried cod with fries and caper mayonnaise

6. Carpaccio 129,-
Thinly sliced beef tenderloin with arugula, lemon
dressing and parmesan

7. Bruschetta ai porcini 89,-
Bruschetta with walnut cheese mousse and
mushrooms

SANDWICHES & BURGERS

SERVED WITH CRISPY FRIES

10. Parma Sandwich 155,-
Freshly baked bread with Parma ham, arugula,
mozzarella and pesto

11. Classic Sandwich 🍃 145,-
Freshly baked bread with arugula, tomato,
mozzarella and pesto

12. Tuna Sandwich 155,-
Freshly baked bread with tuna mousse, fresh salad,
red onion and tomato

13. Classic Burger 195,-
Beef patty with cheese, burger dressing,
fresh salad, tomato and pickles

14. Special Burger 235,-
Two beef patty with bacon, cheese, burger
dressing, fresh salad, tomato and pickles

15. Chicken Burger 195,-
Breaded chicken breast with burger dressing,
fresh salad, tomato and pickles

16. Vegetarian Burger 🍃 175,-
Vegetarian patty with burger dressing, fresh salad,
tomato and pickles

PASTA

20. Tagliatelle Gamberi 169,-
Fresh tagliatelle with shrimp and zucchini

21. Lasagne 159,-
Fresh pasta with beef bolognese, béchamel sauce and parmesan

22. Spaghetti alla Carbonara 179,-
Spaghetti with guanciale, egg yolk and Pecorino cheese

PIZZA

- 30. Pizza Margherita** 🌿130,-
Tomato sauce, cheese, fresh mozzarella and oregano
- 34. Italiana**155,-
Tomato sauce, cheese, ham, salami, red onion and oregano
- 36. Pizza Bresaola**165,-
Tomato sauce, cheese, bresaola, rocket, fresh mozzarella, green pesto and oregano
- 37. Pizza Parma**165,-
Tomato sauce, cheese, Parma ham, rocket, parmesan, green pesto and oregano
- 38. Pizza Salumi Misti** 🌿155,-
Tomato sauce, cheese, salami piccante, salami Napoli, bacon and oregano
- 39. Pizza Vegetar** 🌿155,-
Tomato sauce, cheese, eggplant, bell pepper, red onion, mushrooms and oregano

- 40. Pizza Del Popolo**155,-
Tomato sauce, cheese, ham, mushrooms and oregano
- 41. Pizza Mafiosa**165,-
Tomato sauce, cheese, beef, ham, bacon, mushrooms, chili, garlic oil and oregano
- 43. Pizza Favorita**165,-
Cheese, Parma ham, potatoes, mascarpone and oregano
- 45. Pizza Tuna**155,-
Tomato sauce, cheese, tuna, shrimp, red onion and oregano
- 46. Pizza Salsiccia**165,-
Cheese, salsiccia, potatoes, řnduja, mascarpone and oregano
- 47. Pepperoni**145,-
Tomato sauce, cheese, pepperoni and oregano

Gluten-free base + 30,- kr.

SALADS

- 50. Greek Salad**135,-
Tomato, cucumber, bell pepper, olives, red onion and feta cheese
- 51. Tuna Salad**175,-
Mixed salad with tuna, tomato, cucumber, carrots, corn, red onion, egg and balsamic dressing

- 52. Caesar Salad**175,-
Romaine lettuce with fried chicken breast, cherry tomatoes, croutons, parmesan and dressing
- 53. Salmon Salad**185,-
Mixed salad with hot-smoked salmon, avocado, carrots, cucumber, soybeans, marinated red onions and lemon

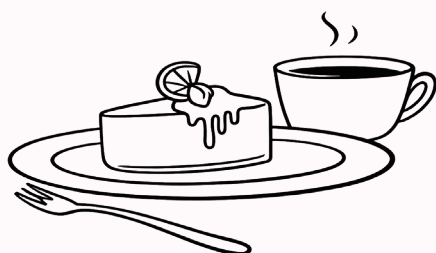
CHILDREN'S MENU

- 60. Pasta Bambini Bolognese**99,-
Fresh pasta with beef ragout and parmesan
- 61. Burger Bambini with Fries**110,-
Burger bun, beef patty, burger dressing, fresh salad, tomato and pickles. Served with fries
- 62. Chicken Nuggets & Fries**99,-
- 63. French Fries**49,-

- 64. Bambino Margherita** 🌿99,-
Tomato sauce and cheese
- 65. Bambino Ham**110,-
Tomato sauce, cheese, and ham
- 66. Pizza Pepperoni**110,-
Tomato sauce, cheese, and pepperoni

DESSERTS

90. Tiramisu al Pistacchio89,-
Mascarpone with pistachios, espresso, Kahlua and ladyfingers
91. Torta al Cioccolato89,-
Lava chocolate cake with vanilla ice cream
92. Ice Cream89,-
3 scoops of dessert ice cream - chocolate, vanilla and strawberry



COFFEE & CAKE

89,- KR

*A sweet moment - enjoy a cup of
coffee with today´s cake!*

*Applies to all cakes from the
cake display*

COFFEE & TEA

- | | |
|--|--|
| Espresso regular or caffeine free.....35.- | Iced coffee 49.- |
| Espresso doppio45.- | Hot cocoa with whipped cream..... 59.- |
| Americano plain or decaffeinated.....45.- | Irish coffee109.-
Black coffee, Irish whiskey, muscovado sugar
and whipped cream |
| Cortado 45.- | Tea 55.-
Choose between: black, green, rooibos or
peppermint |
| Cappuccino..... 55.- | |
| Cafe Latte 59.- | |

SPIRITS

25 % Limoncello Pallini 3 cl. 45.-

Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi Coast.

42 % Grappa Moscato bianco. 3 cl. 59.-

Notes of flowers, peach, almonds and light sweetness.

45 % Grappa Amarone 5 år 3 cl. 79.-

Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful.

50 % Grappa Barolo 20 år 3 cl. 99.-

A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco, chocolate and warm spices.

25 % Sambuca Pallini 3 cl. 45.-

Clear anise liqueur. Notes of licorice, cardamom and flowers.

**40 % Rom Venezuela Carupano
Reserva 21 Solera 3 cl. 79.-**

Venezuelan rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange.

**46 % Rom Land Selection
Plantaray 12 år 3 cl. 99.-**

From 7 distilleries including Trinidad, Panama and Jamaica. Aged in bourbon, cognac and Moscatel barrels.

**44 % Cognac Double Cask
PX Finish 1. cru 3 cl. 99.-**

Soft and complex cognac aged partially in PX sherry casks. Notes of raisin, chocolate, spices and nougat.



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